groen™

smartsteam100

boilerless steamers

groen™

smartsteam100
boilerless steamers

High-powered, Fast Recovery Units For Heavy-Duty and A La Carte Applications.

With more power than any competitive boilerless steamer and less water usage, SmartSteam100 is the best choice for demanding operations with heavy-duty applications.

SmartSteam100 offers all of the choices you expect in speed, capacity, gas or electric operation in a steamer designed for the needs of foodservice operations.

- **Significant water and energy savings**
- Gas or electric — 3, 5 and 10-pan models
- Table-top, stand-mounted and double-stacked
- Easy installation, operation and maintenance

SmartSteam100 Boilerless Steamer Benefits — For Heavy-Duty Steam Applications

High performance
Cavity design and side-mounted convection fan ensures even cooking side-to-side, top-to-bottom and front-to-back. Slide-out steam lid maintains steam reservoir boil for fast recovery when the door is opened.

Low water consumption
Steam venting eliminates the need for high volume condensate spray (water savings up to 70% compared to a conventional steamer). Optimized high-efficiency infrared gas burners and electric elements reduce energy costs.

Automatic operation
Front panel microprocessor controller and timer/switch fills, drains and maintains heating for timed and continuous steaming operation. When a SmartSteam100 unit is in the off position, it automatically drains. All other boilerless steamers require manual operation of a valve or removal of the steam lid.

Tolerates "bad" water
SmartSteam100 has no boiler or generator to be blocked with mineral deposits.

Ease of cleaning and maintenance
Steam lid slides out for access to steam reservoir for easy access and cleaning, without the removal of pan guides. Easy-to-read cleaning and operating instructions located on unit door. A treatment kit is available for hard water areas so a simple vinegar solution can be used to dislodge lime-scale.

Bi-lingual(English/Spanish)/graphic operating and cleaning instruction label located on unit door

Front panel hour meter and waterproof master power switch

UL NSF

Versatile Applications

Whether its seafood minute by minute, or a myriad of menu items throughout the rush hour, the SmartSteam100 heavy-duty steamer has the power and capacity to meet your needs. Three, five and ten pan units -- electric or gas -- are available in single units or double stacked configurations. Single cavity 10-pan units can even hold full sheet pans. Whatever the steaming need, SmartSteam100 boilerless steamers have the power and capacity for any application.

- ***A La Carte Dining***
- ***High Volume Restaurants***
- ***Commissary Kitchens***
- ***Convention Centers***
- ***Hotels & Casinos***
- ***Large Hospitals & Schools***

smartsteam100
boilerless steamers

Side-mounted steam circulating convection fan for fast, even distribution of steam throughout the entire cooking cavity

Slide-out steam lid (shown being removed from the steamer) separates food pans from the steam reservoir

Hands-free push-up handle for ease of use

The Difference is in the Details

More power per pan

SmartSteam100 gas units, with efficient infrared burners, have at least 22% more BTUs per pan than comparably-sized boilerless competitors.

Boilerless steamer gas unit comparison

Company/Brand	*Pans*	*BTUs*	*BTUs/pan*
Groen	**3**	**54,000**	**18,000**
Brand A	3	32,000	10,667
Brand B	3	*No longer offered!*	
Brand C	4	26,000	6,500
Groen	**5**	**62000**	**12,400**
Brand A	6	32,000	5,333
Brand B	5	*No longer offered!*	
Brand C	6	26,000	4,333
Groen	**10**	**100,000**	**10,000**

Also, electric SmartSteam100 units are in the top of their class for KW per pan.

Efficient use of steam

SmartSteam100 generates only the amount of steam necessary for efficient cooking. Spent steam is directed upward into the kitchen hood system for fast removal and increased comfort of your workers. Less water is required for the entire process.

Convection fan

Groen was the first to introduce a convection fan into a steamer and this tradition is continued with a powerful side-mounted fan in SmartSteam100. The fan ensures fast, even distribution of steam throughout the entire cooking cavity.

Compact footprint

SmartSteam100 can be stationed next to most foodservice equipment to save valuable kitchen and hood vent space. Minimum two-inch clearance required on both sides. Shield kit available for units installed in high heat areas of the kitchen.

Dry heating elements

Electric elements are individually attached to the underside of the steamer cavity and sized for optimum heat transfer into the steam reservoir without immersion in water. The result is energy savings.

Infrared gas burners

State-of-the-art burners deliver heat more efficiently and conserve on energy costs.

Water resistant

Water won't splash into a SmartSteam100 unit during typical kitchen wash down by an Operator. Most competitive units have side louvers that allow water to enter the unit causing failure.

Ergonomic control panel

Tougher material, simplified indicators, push button controls, and water resistant switch and hour meter provide an easy to understand and use interface.

Hands-free door handles

Anyone who has had to struggle with a paddle or refrigerator door handle while holding a pan of food will appreciate the convenience of the Groen push-up handle. No hands are required to open or close the door.

Automatic diagnostics
Easy-to-use diagnostics that automatically indicate when the steamer is not operating at optimal performance.

Steam lid
SmartSteam100's unique, slide-out steam lid separates food pans from the steam reservoir. Opening the door and adding pans of cold food doesn't lower the cavity or water temperature so it's is always ready when you need it.

Single connection
SmartSteam100 double-stacked units have single connections for gas, water and drain.

Mirror finish interior
Cooking residue is more easily removed from a SmartSteam100 steamer compartment given the mirror finish interior. Clean-up is less time consuming for the Operator.

SmartSteam100 4000-hour or 2-year warranty
The steamer front panels now feature an hour meter that displays elapsed time when the unit is steaming food. The warranty has been extended to 4000 elapsed hours or 2 years, whichever comes first.

1. **Hands-free push-up handle**
2. **Mirror finish interior for ease of cleaning**
3. **Field reversible door with continuous hinge**
4. **Removable condensate drip tray**
5. **10-hour timer with continuous steam setting**
6. **Front panel hour meter**
7. **Waterproof master power switch**

(2)SSB-5EF, 5-pan, electric, double-stacked, stand-mounted model

Menu Applications, Cook Times & Specifications

Cook test results below are for 5-pan models

MENU ITEMS	TOTAL QUANTITY	PER PAN QUANTITY	PANS	COOK TIME* (MINUTES)
SALMON FILET				
4.5 oz - Frozen	1 Piece	4.5 oz. / 1 Piece	1 Perforated	7
6 oz - Frozen	8 Pieces	3 Pounds / 8 Pieces	1 Perforated	10
6 oz - Frozen	30 Pieces	11.25 Pounds / 6 Pieces	5 Perforated	15
SHRIMP				
- Raw	2 Pounds	2 Pounds	1 Perforated	3
	5 Pounds	5 Pounds	1 Perforated	6
ITALIAN MIXED VEGETABLES				
- Frozen	2.5 Pounds	2.5 Pounds	1 Perforated	4
	8 Pounds	8 Pounds	1 Perforated	11
	25 Pounds	5 Pounds	5 Perforated	18
NEW POTATOES				
- Fresh	4 Pounds	4 Pounds	1 Perforated	18
	20 Pounds	4 Pounds	5 Perforated	18
CUT CORN				
- Frozen	2.5 Pounds	2.5 Pounds	1 Perforated	4
	8 Pounds	8 Pounds	1 Perforated	7
EGGS - Soft	1 Dozen	1 Dozen	1 Perforated	3 1/2
EGGS - Hard	2 Dozen	2 Dozen	2 Perforated	8
RICE**				
- Dry	2.5 Pounds	2.5 Pounds	1 Solid	20
	12.5 Pounds	2.5 Pounds	5 Solid	23

***Cook Time** - Actual cook times may vary due to differences in raw ingredient quality, portion size, production quantity, room temperature and condition of product and steamer at the time of cooking.*

***Quantity** - Reflects total product cook weight.*

***This recipe calls for a 1:1 ratio in volume of rice and water.*

Visit groen.com to download or request a CD of the Unified Brands Culinary Collection for Groen. The collection includes:

- Operation and performance
- Recipes and cook times
- Food safety information
- Volume sizing

Model	Power Input (per cavity) KW and BTU/hr	Dimensions Width x Depth x Height* INCHES (MM)	Approximate Weight LBS (KG)
SSB-3E • 3-Pan, Electric Table Top	9 KW	21.8 x 29.9 x 21.1 (553 x 759 x 535)	225 (102)
SSB-3EF • 3-Pan, Electric, Stand-Mounted	9 KW	21.8 x 29.9 x 52.2 (553 x 759 x 1324)	260 (118)
(2) SSB-3EF • 3-Pan, Electric, Double Stack, Stand-Mounted	(2) @ 9 KW	21.8 x 29.9 x 61.1 (553 x 759 x 1551)	520 (236)
SSB-3G • 3-Pan, Gas Table Top	54,000 BTU	21.8 x 32 x 21.1 (553 x 813 x 535)	255 (116)
SSB-3GF • 3-Pan, Gas, Stand-Mounted	54,000 BTU	21.8 x 32 x 52.2 (553 x 813 x 1324)	290 (132)
(2) SSB-3GF • 3-Pan, Gas, Double Stack, Stand-Mounted	(2) @ 54,000 BTU	21.8 x 36.2 x 61.1 (553 x 918 x 1551)	497 (226)
SSB-5E • 5-Pan, Electric Table Top	12 KW	21.8 x 29." x 27.7 (553 x 759 x 702)	254 (115)
SSB-5EF • 5-Pan, Electric	12 KW	21.8 x 29.9 x 58.8 (553 x 759 x 1493)	290 (132)
(2) SSB-5EF • 5-Pan, Electric, Double Stack, Stand-Mounted	(2) @ 12 KW	21.8 x 29.9 x 64.8 (553 x 759 x 1645)	545 (248)
SSB-5G • 5-Pan, Gas Table Top	62,000 BTU	21.8 x 32 x 27.7 (553 x 813 x 702)	294 (134)
SSB-5GF • 5-Pan, Gas	62,000 BTU	21.8 x 32 x 58.8 (553 x 813 x 1493)	330 (150)
(2) SSB-5GF • 5-Pan, Gas	(2) @ 62,000 BTU	21.8 x 36.2 x 64.8 (553 x 918 x 1645)	585 (266)
SSB-10EF • 10-Pan, Electric, Stand-Mounted	21 KW	30.7 x 34.3 x 58.8 (778 x 870 x 1493)	345 (157)
SSB-10EF • 10-Pan, Electric, Double Stack, Stand-Mounted	21 KW	30.7 x 34.3 x 64.8 (778 x 870 x 1645)	627 (285)
SSB-10GF • 10-Pan, Gas, Stand-Mounted	100,000 BTU	30.7 x 45.3 x 58.8 (778 x 1149 x 1493)	385 (175)
(2) SSB-10GF • 10-Pan, Gas, Double Stack, Stand-Mounted	(2) @ 100,000 BTU	30.7 x 44.9 x 64.8 (778 x 1140 x 1645)	670 (305)

**Add 3-1/2" to height for stands with casters.*

SAVINGS AND FLEXIBILITY FROM GROEN

- **Significant water and energy savings**
- **Gas or Electric — 3, 5 and 10-pan models**
- **Table-top, stand-mounted and double-stacked**
- **Easy installation, operation and maintenance**

groen™

Other quality products from Groen:

Tilting Braising Pans
Vortex100® Connectionless Steamers
ComboEase™ Combination Oven-Steamers
Steam-Jacketed Kettles

unified brands™
A DOVER COMPANY

888.994.7636
unifiedbrands.net

Unified Brands is one of many individual operating companies of Dover Corporation, a multi-billion dollar, global manufacturer of industrial products. The product lines of Unified Brands–Groen, Randell, Avtec and CapKold–have leading industry positions in cooking equipment, cook-chill production systems, custom fabrication, foodservice refrigeration, ventilation and conveyor systems. Headquartered in Jackson, MS, Unified Brands operates manufacturing facilities in Weidman, MI and Jackson, MS.

Information contained in this brochure is known to be current and accurate at the time of printing. Unified Brands recommends referencing our website for updated and additional information.

© 2010 Unified Brands. All Rights Reserved. Unified Brands is a wholly-owned subsidiary of Dover Corporation.
Printed in the USA 3/2010